

PIZZA MENU

\$45PP - SHARE STYLE

STARTERS

Antipasti Platter - Mild salami, mortadella, prosciutto, mixed olives, artichokes, pickled chilli & rosemary flatbread

Hummus, seasonal raw & pickled vegetables

PIZZA

Margherita - Tomato, mozzarella, basil, parmesan

Patate - Mozzarella, kipfler potatoes, pancetta, parmesan, rosemary

Prosciutto - Tomato sauce, mozzarella, Parma prosciutto, arugula, shaved parmesan

Melanzane - Tomato, mozzarella, grilled eggplant, shaved parmesan, basil

SIDES

Chips with tomato ketchup

Menus are seasonal & subject to availability. Whilst all reasonable efforts are taken to accommodate individual guests dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free.

Please do not hesitate to alert one of our employees with your specific dietary requirements.

GRAZING MENU

\$55PP - SHARE STYLE

PLATES

Crisp bread, oregano, chilli flakes

Fresh ricotta, confit garlic, thyme

Wood roasted peppers, garlic, thyme

Prosciutto di San Daniele aged 20 months

Fratelli black pepper mortadella

Heirloom tomatoes, basil, olive oil, Bianco vinegar

Zucchini blossom crispy pizza - Zucchini blossom,
buffalo mozzarella, chilli, mint, rocket, lemon

Shoestring fries, ketchup

ADD ONS

Freshly shucked Pacific oyster, lemon, mignonette - \$6pp

Black Angus T-Bone - \$110 (serves 3-6)

Grilled King Prawns - \$43 (serves 2-4)

Small Seafood Platter - \$65 (serves 2)

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FEAST MENU

\$72PP - SHARE STYLE - MAX 30 GUESTS

Available Monday - Sunday lunch & Monday - Thursday dinner

STARTERS

Pacific oysters, mignonette, lemon

Antipasti Platter - Mild salami, mortadella, prosciutto, mixed olives, artichokes, pickled chilli & rosemary flatbread

MAINS

Grilled snapper, green olive salsa, broadleaf rocket, lemon
(upgrade to coral trout + \$10pp, whole table only)

Chargrilled sirloin, watercress, jus, lemon

SIDES

Iceberg salad, dill, capers, shallots, lemon dressing

Shoestring fries, ketchup

ADD DESSERT

Selection of gelato - \$10pp

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PLEASE NOTE

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances.

Purchased ingredients also contain food allergens and intolerances.

Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free.

Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain.

Please do not hesitate to alert one of our wait staff with your specific dietary requirements.

0% EFTPOS, 0.5% Debit Card, 1.25% Credit Card, Amex & JCB, 1.8% UnionPay Credit, 0.8% UnionPay Debit, 1.6% Diners surcharge applies.

10% surcharge applies on Sundays, 15% surcharge applies on public holidays.

MR PERCIVAL'S